

## PATENT SPECIFICATION



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## COMPLETE SPECIFICATION

## An Improved Cooking Utensil

I, GASTON ROQUEJOFFRE, of 133, rue du Cherche-Midi, Paris, France, a citizen of the French Republic, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

It is known that difficulty exists in maintaining pieces of meat, poultry or the like, for roasting in correct position in the oven, or adjacent a row of gas burners or other hearth, since such articles of food by reason of their shape are not capable of maintaining successively the different positions which one would wish them to maintain. There often results accordingly an exaggerated degree of cooking for certain parts of the article, while other parts are insufficiently cooked. In order to avoid these disadvantages, a spit of the known type can be employed, but there is considerable difficulty when a spit of the known type is employed in preventing the piece of meat from turning from the position in which it has been placed.

The present invention has for its object to overcome these disadvantages by means of a device which is very simple in construction and operation, which is capable of being readily taken to pieces, and which allows the piece of meat to be presented to the fire in a number of desired positions successively to obtain a uniform degree of cooking over the whole surface of the article to be cooked.

The apparatus, according to the invention, comprises a spit having a plurality of impaling arms adapted to be driven through the piece of meat or poultry, and supporting members transverse to the said arms, the supporting members being formed to rest upon the surface of the oven or the like to maintain the spit in any of a number of positions of rest when in use. By this construction the spit may be rotated from one position to another as desired during a cooking operation. The supporting members may be polygonal in shape, or may have legs formed thereon. The figures of the accompanying drawing show, by way of example, one constructional form of this invention.

Figure 1 is a perspective view of the

improved device in use.

Figure 2 is a plan view, showing the various parts of the device arranged so as to facilitate its storage when not in use, and

Figure 3 is a plan view in section showing the supporting means.

The improved device comprises two transverse plates 1 whereby the device may be supported in an oven or the like, such plates being formed in any convenient manner, e.g. by stamping from sheet metal or by casting and being provided with legs 2 upon which they rest in the position of use.

Lugs 3 on the plates 1, bent as shown in Figure 3, are formed integrally with sockets 4 longitudinally bored to allow to pass freely therethrough the arms 5 of the double spit, and ends 6 of which are pointed to facilitate their introduction into the piece of meat 7 which it is proposed to roast.

The improved utensil is put to use in the following manner: the arms 5 of the spit are passed through the sockets 4 of one of the plates 1, and the piece of meat is skewered by the said arms, which are then passed through the sockets 4 of the other plate 1, as shown in Figure 1.

It is evident that the above described device will allow each face of the piece of meat 7 to be presented to the fire in turn as may be necessary or desired by causing the device to turn and rest successively upon different pairs of adjoining arms 2. To facilitate turning of the double spit 5 in the oven there is advantageously provided some member, which may be secured to the spit or removable therefrom, whereby the spit may be grasped.

When the utensil is not in use, in order to lessen the space occupied thereby, the arms 5 of the spit are withdrawn from engagement with the plates 1, and are passed under the curved parts of the lugs 3 beneath the sockets 4, the side plates 1 then lying in the same plane, with each other and with the spit, as shown in Figures 2 and 3.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to

be performed, I declare that what I claim is:—

1. A utensil for cooking comprising a spit having a plurality of impaling arms and supporting members transverse to said arms, the supporting members being formed to rest upon the surface of the oven or the like to maintain the spit in any of a number of positions of rest when in use.

2. A utensil as claimed in Claim 1, wherein each support comprises a sheet-metal or like plate having a polygonal perimeter or being provided with legs extending radially outwardly from its perimeter.

3. A utensil as claimed in Claim 1 or in Claim 2, wherein each supporting member carries guides on one of its faces in which the impaling arms of the spit are engaged and held, to maintain the parts of the spit in position when in use.

4. A utensil as claimed in Claim 3, wherein the guides comprise lugs extending inwardly from a central hole or aper-

ture provided in each supporting plate, eyes or bores being formed in such lugs.

5. A utensil as claimed in Claims 3 or 4, wherein parts of the guides are bent to lie in a plane parallel to that of the supporting plate to provide means whereby the arms of the spit may be held flatly in engagement with the supporting plates in a plane parallel to that in which the said plates lie, when the utensil is not in use.

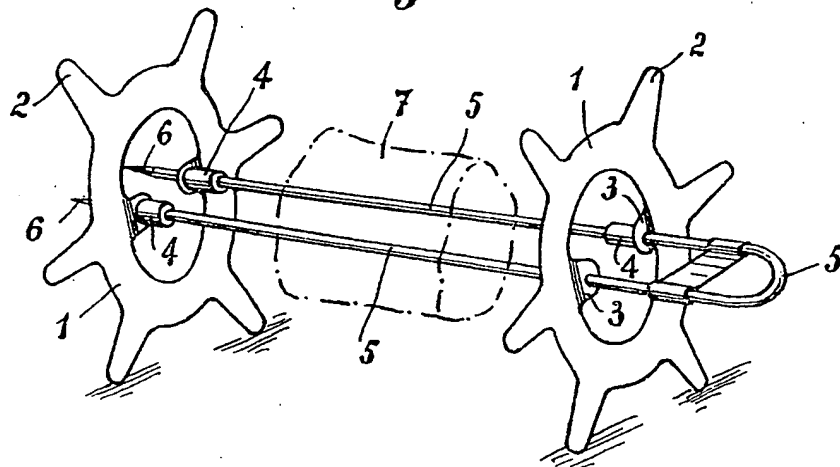
6. A utensil as claimed in Claims 3, 4 or 5, wherein the guides are formed by cutting and bending out parts of the supporting plates.

7. A utensil for cooking constructed substantially as hereinabove described in reference to the accompanying drawing.

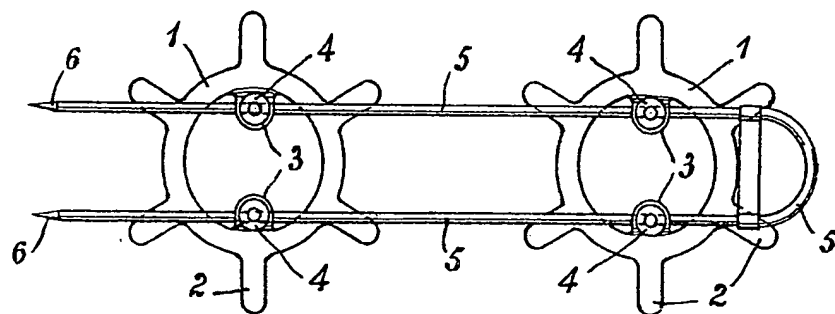
Dated this 5th day of May, 1937.

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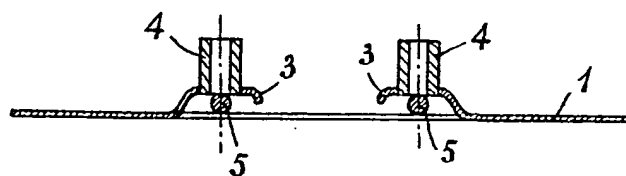
*Fig. 1*



*Fig. 2*



*Fig. 3*



[This Drawing is a reproduction of the Original on a reduced scale.]